

FOOD PROTECTION ADVISORY COMMITTEE

MINUTES

DATE & TIME

July 19, 2017, 9:00 am - 10:30 am

LOCATION

Columbus Public Health, Conference Room 119E, 240 Parsons Ave, Columbus, OH 43215

AGENDA

Christina Wilson welcomed the group and thanked them for coming to the meeting. The minutes from the previous meeting were reviewed and approved.

Christina Wilson provided program updates. Several new sanitarians have been hired: Ashley Karns – Work Area J and Erica Rausch – Work Area F. The Environmental Health interns started May 30th; Heather Posner of The Ohio State University is assigned to Food Protection and is working on a Low Literacy Sanitizer Project. During the 2nd Quarter 2017, staff marked 3206 Critical Violations and 8447 Noncritical Violations. Additionally 416 facilities had No Best Management Plan (BMP) for Fats, Oils, and Grease (FOG), and 362 facilities had No Grease Trap/Interceptor Cleaning Log. The Top Ten for 2nd Quarter 2017 were discussed. On August 17, 2017 at 9:00am Liquor Control, Agent Jennifer Sachs, Liquor Enforcement, Ohio Department of Public will provide training as part of the EH Fundamentals series in our Auditorium. We discussed the Customer Service Satisfaction Surveys, and discussed the changes everyone will see in the upcoming year. We continue to re-embargo betel nuts; meeting later today to decide what we should do in the future.

Christina Wilson gave an update about the ODH Food Quarterly Phone Conference on 6/27/17.

- ODH launched a Food Safety Media Campaign with a Memorial Day ad campaign. ODH clarified that there is no set method; Employee Health must just document in a “verifiable manner”.
- ODH provided an update regarding certification requirements; Prior to HealthSpace (2013) ODH issued small cards, ODH no longer has access to that data, so if you lose your card, you must retake the class because ODH can't reprint the certificate, and the law requires the certificate.
- According to ODA, beer is “food”; this places additional inspectional duties on local health departments for facilities which produce beer and don't wholesale; if they sell it all at that facility then ODA doesn't inspect the brewing portion of the facility. This is the first time local health departments had heard this. Supposedly some sort of written opinion or letter is expected about it, but it doesn't seem to have been released yet.
- The HealthSpace Contract ends at end of June. ODH is not satisfied with the software and is looking for new vendor. CPH doesn't use it, so it doesn't directly affect us, but all the smaller local health departments were asking what would happen 7/2/17, and ODH couldn't tell them.
- Christina Wilson asked ODH for guidance in March about Food Delivery and hadn't heard back, so she brought it up again, and was told ODH legal hadn't given the ODH program staff an answer yet

Scott Whittaker gave an update about Level Two Food Protection / ServSafe Class, and also an Online Class Testing Update.

Christina Wilson gave a Retail Food Safety Advisory Council Update. The 6/6/17 meeting was cancelled. The next scheduled dates are: 9/19/17& 12/5/17.

Rob Acquista gave an update about the Conference for Food Protection Update, which is April 16-20, 2018 in Richmond, Virginia.

Christina Wilson gave an update about the International Association for Food Protection met July 9 - 12, 2017 in Tampa, Florida. More than 3500 were in attendance.

- Tennessee State and Rutgers University did a study funded by USDA about food deliveries ordered from companies on the internet. They made 169 orders of 684 foods, and delivered half to each university. Six of 169 had packaging issues on arrival. The speaker said 47% of products received had surface temps of over 40F at time of delivery due to lack of dunnage and gel packs not being effective. Further testing was done in the food science laboratories, and they concluded that nearly half of the samples were temperature abused and should be considered unsafe to consume
- Rat Lung Worms (*Angiostrongylus cantonensis*) were a popular topic in several sessions and most hallways at IAFP. Adults are 1.5" long. They were first discovered in southern China 1935, but not detected in a human until Taiwan in 1944. They were first connected to disease 1960; Hawaii had 2 cases. It has been in the southern US since 1990s, and is known to be in Florida, Georgia, Alabama, Oklahoma, California, and Hawaii now. Christina shared copies of the CDC life cycle handout. Different speakers at IAFP disagreed if a person has to eat an uncooked snail / slug, or just their slime to become infected. One speaker said 16 of 37 gastropoda species in Hawaii are infected, and maybe any of them could be a potential host. We should also be concerned about paratenic hosts, such as frogs, freshwater shrimp (prawns), coconut crabs, terrestrial flatworms.
- Christina said she spoke with a glove manufacturer about possibly developing educational videos for proper glove use.

Keith Krinn gave an update about Dogs on Patios / Pets in Food Facilities.

John Richter gave an update about Tobacco 21.

Our upcoming meetings are: 10/18/17 and 1/17/18.